



THE SEE HO



Christmas Event Menu

THURSDAYS £45 FRIDAYS & SATURDAYS £50
DINE AT 7-7.30PM MUSIC STARTS 9PM FINISH 11PM
3 COURSE MEAL, CRACKERS AND MINCE PIES

STARTERS

Salmon gravlax

Cured salmon with a beetroot tartare topped crème fraiche and dill served with fresh bread roll

Classic North Atlantic prawn and crayfish cocktail

Served with marie rose sauce on a bed of baby gem lettuce and fresh bread roll

Baked 'Crottin' goats cheese

Served on a corn salad with apple, candied walnuts, golden sultanas, croutons and a pomegranate molasses dressing

Fresh homemade roasted celeriac soup

Topped with crushed chestnuts and a warm bread roll

Duck and orange pate

Served with in house pickled shallots, cucumber and radish served with brioche toast and fig chutney

MAINS

Traditional roast turkey

Served with duck fat roast potatoes, seasonal vegetables, chestnuts, stuffing, pigs in blankets and gravy

The See Ho festive burger

7oz beef burger with brie, stuffing, cranberry sauce, crispy onions, baby gem lettuce and tomato topped with pig in blanket served with fries and homemade coleslaw

8oz Sirloin

Served with crispy potatoes sauteed in caramelized onion, garlic and rosemary served with a black garlic sauce and watercress £5 surcharge

Pan fried cod loin

With mussels in a creamy prosecco sauce, braised leaks and peas served with crispy roast potatoes

Beetroot wellington

Served with roast potatoes and seasonal vegetables

DESSERTS

Traditional Christmas pudding

Served with rich brandy sauce

Pear and almond tart

Served with salted caramel ice cream and toasted almonds

Blackcurrant and prosecco cheesecake

Served with vanilla ice cream

Apple, pear and cinnamon crumble

Served with crème anglaise

Mixed sorbet

Topped with fresh fruits

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